



Cuisine -MINUTES
October 15, 2024, at 3:30 PM
GHL Room 171

Members Present: Dave Angell (Committee Chair), Retired; David Finnie (Vice-Chair) Instructor, Fort Vancouver High School; Rebecca Angell, CTE Culinary Arts Teacher, Fort Vancouver High School; Shan Wickman, Owner, Rally Pizza/Lucky Horseshoe Lounge; Alan Maniscalco, Owner, Rally Pizza; Paul Paz, Owner, Waiters World; George Langevin, Retired; Tanner Genck, F+B Director/Chef, AC Marriot; Eric Laslow, Director of Food & Beverage, Skamania Lodge

Guests: Ron Onslow

Members Absent:

Labor Representative:

Clark College: Theo Koupelis, Dean of WPTE & STEM, R. Earl Frederick JR, Faculty Lead; Wende Fisher, Academic Advisor; Elizabeth Flores, Advisory Coordinator; Aaron Guerra, Instructor; Niira Krupnick, Career Services; Nick Giovanni, Instructor

The meeting began at 3:33 PM

NEXT MEETING DATE

The committee will meet next on April 22nd, 2024, at 3:30 PM.

MINUTES OF THE PREVIOUS MEETING

The minutes from the previous meeting on April 16th, 2024, were approved.

ETHICS TRAINING

Elizabeth conducted the annual Advisory Committee Ethics Training.

ADVISORY COMMITTEE ORIENTATION

Elizabeth conducted the annual Advisory Committee Orientation.

COLLEGE UPDATES

Theo shared that the College welcomed Dr. Terry Brown the new Vice President of Instruction. Theo discussed that the College reached its enrollment goal.

Theo discussed updates from the State regarding employer versus employee representation.

SERVE SAFE

Earl discussed increasing the number of short courses in the program.

Earl announced that the program recently welcomed Giovanni the program's new adjunct professor, and he will be teaching the food safety course.

Earl discussed that he is working with the curriculum committee to determine credit and non-credit size courses for community needs. The program has observed that restaurant managers are seeking certifications for ServSafe certification.

Tanner noted he would be interested in having his managers go through this course through the culinary program, as this certification is nationwide and beneficial.

Earl announced upcoming Community and Continuing Education (non-credit) courses. There may be sessions in February, March, and April.

Shan talked about the advantages of the ServSafe certification and the importance of having at least one staff member certified.

Tanner highlighted the significant benefit of Earl's efforts in collaborating with the curriculum committee to convert this course into a short course.

Giovanni noted that employers are happy when graduates have ServSafe certifications.

FACILITIES & EQUIPMENT

Earl discussed a project aimed at repainting the restaurant dining area. The plan includes showcasing photos of past and current cohorts. A current student is collaborating on this project and intends to incorporate the college colors along with student photos to make the space more inviting.

Earl discussed that the program hopes to purchase a rational combi oven. The program has been trying to secure funding through Career Launch.

Tanner discussed the benefits and efficiency of ovens and meeting commercial standards.

Theo noted that since enrollments have increased the program may be able to receive more funding to purchase new equipment.

Earl mentioned that the rational company would come and train the students on how to use the ovens.

Dave inquired if the company would offer educational pricing or price breaks for school partnerships.

George recommends the program purchase current equipment needs that is used in the industry, so students are prepared post-graduation.

DEPARTMENT UPDATES

Earl shared that the program is working on increasing Career Launch partners.

Earl shared that all second-year students are employed, and if there are opportunities for internships please get in touch with Earl.

Earl announced the program hired a new food supervisor who was a former chef at Lapellah.

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Earl shared that all the instructors will be receiving American Culinary Federation accreditation on November 2nd, 2024. The program is hoping to incorporate the American Culinary Federation and establish the College as a place to take the test and make it recognizable.

SKILLS USA

Earl shared that the culinary program won the state championship last year. The program will continue to compete this next year.

New Business

Earl announced the programs will be hosting and catering for the Vancouver Farmers Market's third annual meeting. This is a good opportunity for the students to host the event and network. Earl is trying to utilize the dining space for more dinners that offer wine service.

Tanner offered to host the students at the AC Hotels for student learning opportunities.

Dave inquired about a member from farm to table who would be a benefit to serve on the committee.

MARKETING & PUBLIC RELATIONS

Earl discussed that the program is planning on working more with marketing and advertising. The program is striving for an evening cohort.

Earl shared the upcoming open house on October 22nd, 2024.

Theo recommends more open houses for expansion and Career Launch funding.

BYLAWS

George motioned to change the language on the quorum to state, that a quorum would consist of four appointed committee members, Tanner seconded, and all unanimously approved.

WORKPLAN

Earl presented the 2024-25 work plan.

The meeting adjourned at 4:36 PM

Prepared by Elizabeth Flores